



United States
Department of
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Food Safety and
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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

Register for Codex Public Meeting on Contaminants in Foods

FSIS and the Department of Health and Human Services' Food and Drug Administration announced a public meeting to discuss information and receive public comments on agenda items to draft U.S. positions that will be discussed at the 3rd Session of the Codex Committee on Contaminants in Food (CCCF) of the Codex Alimentarius Commission, to be held in Rotterdam, Netherlands.

The meeting will be held March 5 from 1 p.m. to 3 p.m. in the Harvey W. Wiley Federal Building Auditorium (Room 1A001), FDA, 5100 Paint Branch Highway, College Park, Maryland.

Documents and agenda items related to the 3rd Session of CCCF will be available on the Codex Alimentarius Web site at www.codexalimentarius.net/current.asp. Dr. Nega Beru, U.S. Delegate to the CCCF, invites all interested U.S. parties to submit their comments electronically to henry.kim@fda.hhs.gov.

To review the full press release, visit www.fsis.usda.gov/News_&_Events/NR_021909_02/index.asp.

Register for FSIS Regulatory Education Workshops

On March 6, FSIS will hold a regulatory education workshop in Omaha, Nebraska for owners and operators of small and very small plants.

The workshop will cover a variety of topics and prerequisite programs, including hazard analysis and critical control points, sanitation performance standards, sanitation standard operating procedures, rules of practice, food defense strategies and *Escherichia*

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Export Requirement Updates



The Library of Export Requirements has been updated to reflect changes in export requirements for the following:

European Union

Mexico

Taiwan

Complete information can be found at www.fsis.usda.gov/Regulations_&_Policies/Export_Information/index.asp.

Kitchen Companion: Your Safe Food Handbook

This food safety handbook contains all the basic information you need to know about food safety ... some old, some new... and all in one place.



To view the handbook, go to www.fsis.usda.gov/PDF/Kitchen_Companion.pdf.

Regulatory Workshop ...

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coli O157:H7.

The session will be held at the Hilton Garden Inn Omaha Downtown/ Old Market Area, 1005 Dodge Street, Omaha, Nebraska from 9 a.m. to 11 a.m.

Online registration forms and information about upcoming sessions can be found at www.fsis.usda.gov/News_&_Events/Registration_Regulatory_Ed_Sessions/index.asp. Pre-registration is encouraged,

Vilsack Announces Implementation of Country of Origin Labeling Law

USDA's Agricultural Marketing Service (AMS) published a press release about Secretary Tom Vilsack's decision to implement the final rule for the Country of Origin Labeling (COOL) program, which will go into effect as scheduled on March 16.

The rule, published in the Federal Register on January 15, has been under regulatory review by USDA pursuant to a January 20 memorandum from the President's Chief of Staff.

To review the AMS press release in detail, visit www.usda.gov/newsroom.

For complete information on the COOL statute and regulation, go to www.ams.usda.gov/cool.

FSIS Posts New Podcast



Tune in and subscribe to podcasts that offer helpful information on the selection, handling and preparation of meat and poultry products to reduce the risk of foodborne illness. This week, the Agency released a podcast helpful consumers.

Food Safety for Older Adults

Check out these new podcasts on FSIS' Web site at www.fsis.usda.gov/news_&_events/Podcasts/index.asp.

Updates on FSIS Testing for *E. coli* O157:H7

The Agency regularly samples raw beef from establishments and tests for the presence of *E. coli* O157:H7 at its laboratories.

Weekly updates feature a table to illustrate year-to-date information for 2008 and 2009 for raw ground beef and raw ground beef components.

Results are posted to the Agency's Web site. Go to www.fsis.usda.gov/Science/Ground_Beef_E.Coli_Testing_Results/index.asp to find FSIS testing results for *E. coli* O157:H7 in raw ground beef sampling programs.



AskKaren.gov

FSIS Offers “How To” Workshops for Small and Very Small Plants

The Agency is hosting a series of “how to” workshops to provide practical tools and methods for proper application and compliance.

These outreach workshops will cover various information on Specified Risk Materials (SRMs), developing controls for *Salmonella* and *Campylobacter*, establishing effective sanitation practices, developing food defense plans, ensuring humane handling of livestock and conducting product recalls.

Visit www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp to register for a workshop. Individuals may also register by phone at 1-800-336-3747. Pre-registration is not required but is highly encouraged.

<p>March 2 New York, New York 7:00 a.m. - 12:00 p.m. Hilton New York 1335 Avenue of the Americas (Food Defense Plans)</p>	<p>March 3 Des Moines, Iowa 7:00 a.m. - 12:00 p.m. Renaissance Savery Hotel 401 Locust Street (Humane Handling)</p>
<p>March 5 Alameda, California 7:00 a.m. - 12:00 p.m. Courtyard Oakland Airport 350 Hegenberger Road (Sanitation Practices)</p>	<p>March 6 Alameda, California 7:00 a.m. - 12:00 p.m. Courtyard Oakland Airport 350 Hegenberger Road (Recalls)</p>
<p>March 9 Springdale, Arkansas 1:00 p.m. - 6:00 p.m. Holiday Inn & Northwest Arkansas Convention Center 1500 South 48th Street (Developing Controls)</p>	